## appetizers

## Steamed Mussels | $13^{35}$

Classic mussels sautéed in a delightful lemon white wine garlic broth
Calamaril $13^{35}$
Flash fried, light, crispy and tender, served with our signature marinara sauce

Bruschetta | $12^{10}$
Toasted house bread topped with mozzarella and fresh Italian tomato, garlic and sweet basil

## Portabella Mushrooms | $13^{85}$

Stuffed With a cream cheese, crab and onion blend
Garlic Bread I $8^{65}$

## Garlic Cheese Bread I $9^{65}$

Thick slices with garlic butter and provel cheese
Mozzarella Marinara $12^{20}$
Thick slices of mozzarella breaded and fried, served with our house made marinara

Sweet and Spicy Wings (8) I Market Price
Don's own special blend of either House Sauce (Sweet Apricot Jam) or Hot Sauce

## Toasted Cannelloni (6) | $12^{20}$

Tasty bites breaded and fried, served with our house made meat sauce

Toasted Ravioli (8) | $12^{30}$
Our own version of a St. Louis specialty served with meat sauce

Melanzane Parmigiano \| $12^{20}$
Eggplant with marinara, ricotta, provel and parmigiano cheese

A Tasting of Four $130^{55}$
Bruschetta, sweet and spicy wings, toasted ravioli and mozzarella marinara

## Appetizer Sampler | $44^{75}$

Toasted ravioli, toasted cannelloni, chicken wings, mozzarella marinara and garlic cheese bread

## insalata I salads

House Salad I Small $11^{80}$ I Large $13^{85}$
Mixed greens tossed in Don's house made creamy Italian dressing with pimentos, provel and parmigiano cheese

## Chop Salad I $15^{15}$

Mixed greens, warm grilled chicken, blue cheese crumbles, smoked bacon, tomato, avocado and hardboiled eggs tossed in a creamy Italian dressing

## Caprese Salad I $14^{95}$

Sliced tomatoes topped with fresh mozzarella, drizzled in olive oil and vinegar, sprinkled with fresh chopped basil

## Greek Salad | $14^{25}$

Mixed greens tossed with tomato, olives, red onion and feta with our house made vinaigrette

## Chicken Spiedini Salad I Small $14^{40}$ | Large $18^{10}$

Don's house salad complimented with chicken spiedini

## Dressings:

Donatelli's house made Creamy Italian
Add Blue Cheese Crumbles $4^{50}$
Add Chicken $7^{95} \mid$ Shrimp $8^{95} \mid$ Anchovies 600

## zuppa I soups

Minestrone or Chicken \& Dumpling Soup
Cup $7^{00}$ I Bowl 950
Soup Of The Day
Cup $7^{00}$ I Bowl 950

## pasta rosso | red sauce

## Baked lasagna | $19^{95}$

Layered noodles with meat, ricotta and provel cheese Wine Suggestion: Chianti

Mostaccioli with Meat Sauce I $16^{95}$
Classic mostaccioli in our house made meat sauce Wine Suggestion: Chianti

## Linguini Marinara I $16^{95}$

Pasta topped with marinara sauce and mushrooms
Wine Suggestion: Chianti
Spaghetti Con Melanzane I $18^{60}$
Eggplant topped with marinara sauce and mushrooms on a
bed of pasta
Wine Suggestion: Pinot Noir
Melanzane Parmigiano | $19^{95}$
Eggplant with marinara, ricotta, provel and parmigiano Wine Suggestion: Pinot Noir
Manicotti Rosso | $18^{60}$
Three rolled pasta noodles stuffed with ricotta cheese in marinara topped with cream sauce
Wine Suggestion: Merlot

## Spaghetti Con Polpette \| $18^{25}$

Pasta with meatballs or meat sauce
Wine Suggestion: Cabernet

## Tortellini | $18^{10}$

Pasta stuffed with meat and topped with meat sauce and mushrooms
Wine Suggestion: Merlot

## Cannelloni Rosso | $18^{35}$

Three rolled pasta noodles stuffed with meat in a marinara sauce topped with a cream sauce
Wine Suggestion: Chardonnay
Spaghetti Con Salsiccia $18^{40}$
Spaghetti topped with marinara sauce and salsiccia
Wine Suggestion: Zinfandel

## Ravioli Rosso | $18{ }^{60}$

Meat filled pasta topped with meat sauce
Wine Suggestion: Cabernet

## light pasta

Linguini Con Pesce I $21^{75}$
Shrimp, crab meat and sea clams In garlic butter with fresh mushrooms
Wine Suggestion: Pinot Grigio

## Light Primavera | $19^{95}$

Broccoli, cauliflower, tomato, peas, carrots and mushrooms in a lightly seasoned stock
Wine Suggestion: Riesling

Sicilian Pasta I $20^{95}$
Olive oil, butter and garlic, sautéed with sun-dried tomatoes and mushrooms over fettuccini noodles
Wine Suggestion: Riesling

## pasta bianco I white sauce

## Cavatelli Con Broccoli I $18^{25}$

Shell pasta with broccoli and mushrooms in a cream sauce Wine Suggestion: Pinot Grigio

## Linguini Tutamare | $22^{05}$

Shrimp, sea clams, crab meat and mushrooms with garlic cream sauce
Wine Suggestion: Pinot Grigio

## Cannelloni Bianco | $18^{95}$

Three rolled pasta noodles stuffed with meat and topped with fresh mushrooms and cream sauce
Wine Suggestion: Chardonnay

## Fettuccini Carbonara I $19^{30}$

Noodles with egg and bacon in a cream sauce
Wine Suggestion: Chardonnay
Tortellini Alfredo | $18^{95}$
Meat stuffed pasta with a cream sauce and mushrooms
Wine Suggestion: Sauvignon Blanc

## Fettuccini Alfredo | $17^{95}$

Noodles in a rich cream sauce
Wine Suggestion: Chardonnay
Tortellini Donatelli | $19^{90}$
Meat stuffed pasta with ham, peas and mushrooms in sherry cream sauce
Wine Suggestion: Sauvignon Blanc
Ravioli Bianco | $18{ }^{95}$
Pasta pillows stuffed with meat and topped with cream sauce
Wine Suggestion: Chardonnay

## Manicotti Biancol| $18^{95}$

Three rolled pasta noodles stuffed with ricotta cheese topped with fresh mushrooms and cream sauce Wine Suggestion: Chardonnay

> Pastas served with bread and a dinner salad.
> Add Chicken $7^{95}$ | Salsiccia $7^{95}$ | Shrimp $8^{95}$ | Gluten Noodle $6^{00}$ to any of our pastas

## pollo I chicken

## Chicken Marsala $\mid 27^{25}$

Lightly breaded chicken, charbroiled and topped with provel cheese and mushrooms in Marsala wine sauce
Wine Suggestion: Riesling
Chicken Spiedini | $27^{25}$
Marinated chicken, lightly breaded and skewered, served charbroiled in garlic butter sauce with lemon wedges Wine Suggestion: Chardonnay

Chicken Donatelli | $29^{25}$
Charbroiled and served in lemon butter and garlic sauce with provel cheese, fresh broccoli and mushrooms
Wine Suggestion: Chardonnay

## Chicken Parmigiano | $27^{25}$

Classic chicken parmigiano served atop a bed of linguini noodles in a red cream sauce
Wine Suggestion: Pinot Noir

## Chicken Modiga $\mid 27^{25}$

Breaded, charbroiled and topped with a white wine lemon butter sauce, provel cheese and fresh mushrooms Wine Suggestion: Chardonnay

## pesce I seafood

## Tilapia Cardinale I $23^{20}$

Fried or baked, lightly breaded, with mushrooms and peas in a white wine lemon butter cheese sauce
Wine Suggestion: Chardonnay

## Tilapia | $21^{85}$

Fried or baked, lightly breaded and served with tarter or cocktail sauce and lemon wedges
Wine Suggestion: Sauvignon Blanc

## Calamari | $22^{35}$

Flash fried, crispy and tender, served with our signature marinara sauce
Wine Suggestion: Sauvignon Blanc
Seafood Diavolo | $27^{20}$
Cream sauce and a touch of marinara with crab meat, shrimp, scallops, green onions over a bed of linguini noodles Wine Suggestion: Pinot Grigio

Pecan Encrusted Mahi | $30^{70}$
Mahi encrusted with pecans and a light honey glaze
Wine Suggestion: Chardonnay
Salmon Alfresco | $31^{40}$
Lightly breaded and charbroiled served in white wine lemon butter, sun dried tomatoes with fresh basil Wine Suggestion: Pinot Grigio

## bistecca | steak

## Tenderloin Modiga I Market Price

Ten ounce breaded beef tenderloin topped with provel cheese, white wine butter sauce, mushrooms and garlic Wine Suggestion: Pinot Noir

Strip Modiga I Market Price
Breaded strip steak topped with provel cheese and a white wine butter sauce, mushrooms and garlic
Wine Suggestion: Pinot Noir

## Strip Donatelli | Market Price

Twelve-ounce breaded grilled strip steak, topped with provel cheese, lemon butter sauce, crab meat and mushrooms Wine Suggestion: Cabernet

## Strip Fiamma I Market Price <br> Charbroiled Strip Steak <br> Wine Suggestion: Cabernet

## Tenderloin Donatelli | Market Price

Ten-ounce breaded beef tenderloin topped with provel cheese, lemon butter sauce, crab meat and mushrooms Wine Suggestion: Cabernet

## Beef Sotto | $28^{15}$

Breaded and charbroiled beef medallions covered with provel cheese and a white wine lemon butter sauce, mushrooms and garlic
Wine Suggestion: Cabernet
Beef Marsala | $28^{15}$
Breaded medallions of beef topped with provel cheese, mushrooms and Marsala wine sauce
Wine Suggestion: Zinfandel

## vitello | veal

## Veal Oscar I $29^{80}$

Lightly breaded, sautéed and topped with white wine cream sauce with crab meat, asparagus and mushrooms Wine Suggestion: Pinot Noir

## Veal Piccata | $28^{40}$

Floured and fried topped with white wine, lemon butter and capers
Wine Suggestion: Sauvignon Blanc

## house made risotto

## Mushroom Risotto $\mid 27^{10}$

A blend of wonderfully aromatic fresh mushrooms, sautéed with olive oil
Wine Suggestion: Pinot Noir

Champagne Seafood Risotto | 3150
A combination of shrimp, mussels and scallops sautéed with a splash of champagne
Wine Suggestion: Chardonnay

## panino con carne | sandwiches

## Steak Sandwich I $17^{50}$

Breaded Certified Angus beef medallions with green peppers, sautéed onion and cheeses

## Grilled Chicken I $16^{55}$

Served on a soft roll with cheese (served with lettuce and tomato upon request)

## Fish Sandwich \| $16^{30}$

A lightly breaded and seasoned white fish, pan fried (served with lettuce and tomato upon request)

Hamburger | $16^{40}$
Half pound Certified Angus Beef (served with lettuce and tomato upon request)
Add Cheese ${ }^{00}$

## specialty pizza <br> Cheese | $13^{" 1} 13^{15} \cdot 16 " 16^{25}$

Deluxe | $13^{" 17^{35}} \cdot 16 " 21^{25}$
Chicken Fajita | $13^{" 1} 17^{35} \cdot 16 " 21^{25}$
Marinated chicken with green peppers, onions and tomatoes
Additional Toppings 4
Cajun Shrimp | $13^{\prime \prime} 17^{35} \cdot 16$ " $21^{25}$
Shrimp, green peppers, red peppers, onions and tomatoes
Additional Toppings 4
Eggplant | 13 " $17^{35} \cdot 16^{\prime \prime} 21^{25}$
Eggplant with sliced tomatoes and provel
Additional Toppings 4
Vegetarian | $13^{\prime \prime} 17^{35} \cdot 16 " 21^{25}$
Onions, green peppers, mushrooms, black olives, tomatoes
and broccoli
Additional Toppings $4^{25}$
Pepperoni, mushrooms, green peppers, onions and sausage Additional Toppings 4
Hot \& Spicy | $13^{\prime \prime} 17^{35} \cdot 16 " 21^{25}$
Taco beef, jalapenos and onions topped with fresh lettuce and tomatoes
Additional Toppings $3^{75}$
Meat Lovers Pizza | 13" $26^{10}$ • 16" $30^{25}$
Additional Toppings | $4^{25}$
Sausage, Hamburger, Pepperoni, Onions, Fresh Mushrooms, Green Peppers, Tomatoes, Green Olives, Black Olives,
Banana Peppers, Jalapeños, Canadian Bacon, Fresh Garlic,
Extra Cheese
Add Anchovies 520
Add Chicken $7^{40}$
Add Shrimp $8^{35}$
Add Bacon 600

## desserts

Tiramisu l $8^{15}$
An Italian favorite
Cannoli I $8^{15}$
A classic Italian dessert

Enjoy any dessert à la mode $3^{25}$
Cheesecake I $8^{15}$
Topped with strawberry, raspberry or chocolate

Chocolate Layer Cake $18^{15}$

Vanilla Ice Cream $16^{90}$
Served with strawberry or chocolate topping

Featured Dessert | $9^{25}$

All of our food is prepared to order and will take some time. Please sit back, have a glass of wine and enjoy!
Live Entertainment
Wednesday \& Thursday @ 7:00pm - Friday \& Saturday @ 7:30pm
Private Party Rooms Available and Catering Available for All Occasions
A Convenience charge of $5^{00}$ will be charged for split orders and an $18 \%$ gratuity will be added to parties of six or more. $20 \%$ gratuity will be added to large parties of 8 or more. Consuming raw or undercooked meat, fish or seafood may increase your risk of foodborne illness.

